

# Venison Sausage Breakfast Gravy

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## INGREDIENTS:

- 2 Tbls Olive Oil
- 1 lb Venison Breakfast Sausage
- 1 tsp Garlic Powder
- 1 tsp Onion Powder
- 2 Tbls Butter
- 1/3 Cup All Purpose Flour
- 3 Cups Whole Milk
- Salt and Pepper to Taste
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## INSTRUCTIONS

- / Coat a large skillet with the olive oil and brown the sausage on medium heat until cooked through.
- Stir in the garlic powder, onion powder, butter and flour.
- Cook until the flour is light brown in color.
- Whisk in the milk slowly, Add salt and pepper to taste (be sure to taste your gravy. You may think you're adding too much salt, but you don't want the gravy to be bland.)
- Allow to simmer for approximately 5 minutes or until the gravy coats the back of the spoon.
- Serve over potatoes and biscuits.

